

ALTA LANGA AIRALI BRUT METODO CLASSICO

ALTA LANGA DOCG

Alta Langa is a hilly area that connects with the Ligurian Apennines in the south of Piedmont. Starting in 1990, a one-of-a-kind research project backed by Piedmont's leading sparkling wine makers and the Piedmont Regional Administration saw the planting of Pinot Noir and Chardonnay vineyards, the environment here being optimal for the production of premium quality spumante obtained with classic method bottle fermentation. This technique, well known in Piedmont, the birthplace of Italian spumante, had been practiced for almost two centuries.

With the aim of faithfully interpreting the uniqueness of the factors that express the personality of each harvest, the Alta Langa production guidelines allow exclusively "millesimato" versions to be produced, that is, with the label indicating the year of production.

Sensory profile: in the glass the colour is an intense yellow with golden highlights and a fine, persistent perlage. The aroma is typical and intense, with marked notes of bread crust, nuts, dried figs and honey. On the palate it is soft and savoury, agreeable, harmonious, with excellent structure.

Suggested pairings: Ideal as an aperitif, it goes well with fish dishes, pasta, risotto and fresh cheeses.

Recommended serving temperature: 8-10°C.



Appellation	Grape	Vineyard Area
Alta Langa DOCG Brut	pinot noir e chardonnay	Ha 4,80
Township	First year of production	
Cisone	2013	

Formats
